

### AMENDMENTS TO THE CLAIMS

1-28. (Canceled).

29. (new) A blend comprising:
- an amino acid composition comprising at least one of leucine, valine, isoleucine and Phenylalanine;
  - a yeast; and
  - a sourdough,
- wherein the blend has a dry matter content of at least 90%.
30. (new) The blend of claim 29, wherein the blend has a dry matter content of at least 95%.
31. (new) The blend of claim 29, wherein the amino acid composition comprises at least phenylalanine.
32. (new) The blend of claim 29, wherein the amino acid composition comprises leucine, valine, isoleucine and phenylalanine.
33. (new) The blend of claim 29, wherein the amino acid ratio is: leucine: 2; valine 0.6; isoleucine 0.5; and phenylalanine 0.5.
34. (new) The blend of claim 29, wherein the amino acid composition is obtained from a protein hydrolysate.
35. (new) The blend of claim 29, wherein the blend is produced by co-extrusion or dry blending of the ingredients.
36. (new) The blend of claim 29, wherein the blend is vacuum packed.
37. (new) A blend comprising:
- a dried sourdough; and
  - an amino acid composition comprising at least one of leucine, valine, isoleucine and phenylalanine,
- wherein the blend has a dry matter content of at least 90%.
38. (new) The blend of claim 37, wherein the blend has a dry matter content of at least 95%.
39. (new) The blend of claim 37, wherein the amino acid composition comprises at least phenylalanine.
40. (new) The blend of claim 37, wherein the amino acid composition comprises leucine, valine, isoleucine and phenylalanine.

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41. (new) The blend of claim 37, wherein the amino acid ratio is: leucine: 2; valine 0.6; isoleucine 0.5; and phenylalanine 0.5.
42. (new) The blend of claim 37, wherein the amino acid composition is obtained from a protein hydrolysate.
43. (new) The blend of claim 37, wherein the blend is produced by co-extrusion or dry blending of the ingredients.
44. (new) The blend of claim 37, wherein the blend is vacuum packed.
45. (new) A method for refermenting a dried sourdough with yeast, comprising adding flour and water to the blend of claim 37, and fermenting the mixture with yeast.
46. (new) A method to increase the flavor of a bakery product, comprising adding the blend of claim 29 to a recipe of the bakery product.
47. (new) The method of claim 46, wherein the blend is used in a sourdough process, in a sponge or in a dough system.
48. (new) The method of claim 46, further comprising adding a carbon source.
49. (new) The method of claim 46, further comprising adding one or more of a protease, transaminase, carboxylase, dehydrogenase or esterase.
50. (new) The method of claim 46, further comprising adding a protein hydrolysate.
51. (new) The method of claim 46, further comprising adding yeast.
52. (new) The method of claim 46, further comprising adding one or more of a sugar, fatty acid, peptide and/or a yeast extract with a high nucleotide content.
53. (new) The method of claim 46, wherein the dosage of the amino acid composition is at least 0.001% on total flour in the final product.
54. (new) The method of claim 53, wherein the dosage of the amino acid composition is at least 0.05% on total flour in the final product.
55. (new) The method of claim 53, wherein the dosage is about 0.0375% on total flour of the bakery product.
56. (new) A method to increase the flavor of a bakery product comprising adding the blend of claim 37 to a recipe of the bakery product.

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- 57. (new) The method of claim 56, wherein the blend is used in a sourdough process, in a sponge or in a dough system.
- 58. (new) The method of claim 56, further comprising adding a carbon source.
- 59. (new) The method of claim 56, further comprising adding one or more of a protease, transaminase, carboxylase, dehydrogenase or esterases.
- 60. (new) The method of claim 56, further comprising adding a protein hydrolysate.
- 61. (new) The method of claim 56, further comprising adding yeast.
- 62. (new) The method of claim 56, further comprising the step of adding one or more of a sugar, fatty acid, peptide and/or a yeast extract with a high nucleotide content.
- 63. (new) The method of claim 56, wherein the dosage of the amino acid composition is at least 0.001% on total flour in the final product.
- 64. (new) The method of claim 63, wherein the dosage of the amino acid composition at least 0.05% on total flour in the final product.
- 65. (new) The method of claim 63, wherein the dosage is about 0.0375% on total flour of the bakery product.